

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (Withdrawn): 1. ~~An isolated or synthesized~~ A cocoa polypeptide identified by SEQ ID NO:1, SEQ ID NO:2, or a fragment thereof comprising SEQ ID NO:3 or SEQ ID NO:4.

Claim 2 (Withdrawn): The fragment of claim 1, obtained by enzymatic degradation involving one or more of the following enzymes: aspartic endoproteinase, cysteine endoproteinase and carboxypeptidase.

Claim 3 (Withdrawn): The fragment according to claim 2, wherein the enzyme is derived from cocoa.

Claim 4 (Withdrawn): The polypeptide according to claim 1, which is further reacted with a reducing sugar.

Claim 5 (Currently Amended): An isolated or synthesized nucleotide sequence encoding the polypeptide ~~of claim 1~~ identified by SEQ ID NO: 1, or a fragment thereof comprising SEQ ID NO:3.

Claim 6 (Previously Presented): A cell containing one or more copies of the nucleotide sequence of claim 5.

Claim 7 (Previously Presented): A vector containing the nucleotide sequence of claim 5.

Claim 8 (Previously Presented): A cell containing the vector of claim 7.

Claim 9 (Previously Presented): The cell according to claim 6, which is a bacterial cell, a yeast cell, an insect cell, a mammalian cell or a plant cell.

Claim 10 (Previously Presented): A plant containing the plant cell of claim 9.

Claim 11 (Previously Presented): The plant of claim 10, wherein the plant is a cocoa plant.

Claim 12 (Currently Amended): A method of producing cocoa or chocolate flavor comprising ~~isolating, synthesising or producing~~ obtaining a polypeptide according to claim 1 and reacting the peptide with a reducing sugar.

Claim 13 (Withdrawn): A method of enhancing the cocoa or chocolate flavor of a composition, comprising supplementing the composition with one or more of the peptides of claim 1.

Claim 14 (Currently Amended): A method of producing cocoa or chocolate flavor comprising the steps of ~~isolating, synthesising or producing~~ obtaining one or more cocoa polypeptides identified by SEQ ID NO:1 and SEQ ID NO:2 or a fragment thereof comprising SEQ ID NO:3 or SEQ ID NO:4.

Claim 15 (Withdrawn): The method of claim 14, further comprising the step of reacting the peptide with a reducing sugar.

Claim 16 (Withdrawn): The method of claim 14, wherein the fragment thereof is obtained by subjecting a peptide identified by SEQ ID NO: 1 or SEQ ID NO:2 to enzymatic degradation.

Claim 17 (Withdrawn): The method of claim 16, wherein the step of enzymatic degradation involves one or more of the following enzymes: aspartic endoproteinase, cysteine endoproteinase or carboxypeptidase.

Claim 18 (Withdrawn): The method of claim 17, wherein the enzyme is derived from cocoa.

Claim 19 (Previously Presented): A method of producing cocoa beans with increased cocoa flavor peptides, the method comprising transforming a cocoa cell with one or more of the nucleotide sequences of claim 5, and generating at least one cocoa plant from the transformed cell.

Claim 20 (Previously Presented): The method of claim 19, wherein the cell comprises at least 40 copies of the nucleotide sequence.